



ANNUAL STAFF MEMBERS . . . at Enterprise State Junior College are, left to right, seated: Beverly Cope, business manager; Margaret Justice, editor; Becky English of Elba, associate editor; standing: Maurice Baxley, Sherry Mathis, Gayle Cooper, Jane Blitz, Charles Martin, Kathy Knoblett, Diane Jones, John Caylor and Bill Foreman, faculty advisor; not pictured, William Burns.

Becky English Named Associate Editor Of Annual

Becky English of Elba has been named associate editor of the Enterprise State Junior College annual, The Anthonomus. Bill Foreman, faculty advisor, said it was unusual to appoint a freshman to the post, but Becky brought with her unusual interest and an unusual high school background. She was graduated from Elba High School this spring as one of five honor students. She had served as assistant editor of the yearbook, The Elbala, and had been a member of the Beta Club, Future Homemakers, Science Club, the French Club, Junior Music Club and until the 10th grade the band.

Becky entered the junior college this summer. She is a charter member of the new girls' social and service club, Gamma Sigma Omicron. She plans to major in home economics and already is taking her first professional courses, "Introduction to Home Economics" and "Basic Design," along with general education courses required for the Associate



Persons admitted to the Elba General Hospital during the period of November 19 through November 26, 1968 were the following: Eunice Anderson, Billy Joe Martin, Gayle Burkett, J. M. Marler, Shirley Ann Wise, Julie Kelley, M. B. Miller, Charles Pearce, Delinda Faye Sanders, Clifford S. Farmer, Rhoda Drunson, Zedie Williams, Leona King, Raymond Smith, Ann Smith, Flora Cole, Lila Hurst, Foxine Clayton, Henry Clayton Hodges, David Harrison, Minnie D. Andrews, Brenda Andrews, Linda Tice, Jimmy Bradshaw, Roxie L. Clark, Velinda Kaye Cotter, Tommy Clark.

Persons discharged as of this time are: Eunice Anderson, Billy Joe Martin, Gayle Burkett, J. M. Marler, Shirley Ann Wise, Julie Kelley, M. B. Miller, Charles Pearce, Delinda Faye Sanders, Clifford S. Farmer, Rhoda Drunson, Zedie Williams, Leona King, Raymond Smith, Ann Smith, Flora Cole, Lila Hurst, Foxine Clayton, Henry Clayton Hodges, David Harrison, Minnie D. Andrews, Brenda Andrews, Linda Tice, Jimmy Bradshaw, Roxie L. Clark, Velinda Kaye Cotter, Tommy Clark.

HOW MUCH DID A COLOR TV COST 25 YEARS AGO?

Since it didn't exist 25 years ago there is no way to estimate the cost. The same reasoning applies to the cost of today's prescriptions. Most of today's drugs didn't even exist 25 years ago, so they could not be bought at any price. When you consider the lives that have been saved, the rapid cures that have resulted from modern medicines, it's no wonder we say:

TODAY'S PRESCRIPTIONS ARE THE BIGGEST BARGAIN IN HISTORY

Your **FLBA DRUG CO.**

HOLLEY'S RESTAURANT

FORMERLY KNOWN AS 'Lee & Pat's Place' Under New Management

REGULAR DINNERS - \$1.00
Choice of 2 Meats
3 Vegetables
Dessert
Tea or Coffee

OWNED AND OPERATED BY:
John & Verbie Holley
Hi-Way 84 West
Near Dorsey Trailers

J.W. Moody Retires After 15 Years

Mr. J. W. Moody retired on November 15, after 15 years service with the Safety and Inspection Division of the Department of Industrial Relations for the State of Alabama.

On the date of his retirement he was honored with a party and buffet dinner in the private dining room of a Birmingham restaurant.

Among the 40 guests sharing this delightful occasion with Mr. Moody were Mrs. J. W. Moody and Mr. and Mrs. Harold Moody and son, Johnny of Elba.

Mr. Moody is an Elba native and now that he has retired from his position with the State, he will be involved in local church and civic projects. He is a deacon of Westside Baptist Church, where he and Mrs. Moody take active part.

THE CHRISTMAS STORE
WITH SO MUCH MORE

Come In & Browse Around

ANT ARROW SHIRTS
HAGGAR BOTANY SLACKS
CURLEE PALM BEACH SANGER BOTANY SUITS & SPORT COATS
DAMON REGAL MR. JOHN NECKWEAR
DAMON JANTZEN SPORTSWEAR MCGREGOR
SWANK DOPP HICOK ACCESSORIES
DOBBIS & CHAMP HATS
LANVAN TOILETRIES FABERGE JADE EAST BRITISH STERLING
DANIEL GREEN BED ROOM SHOES
FREEHAN FLORENCE SHOES

WE ARE READY—WON'T LET YOU DOWN
HERE ARE THE GRANDEST GIFTS IN TOWN!

Open Thursday Afternoons & Until 8 P.M. Friday Nights Until Christmas For Your Shopping Convenience

Use Our Lay-Away Plan
All Gifts Beautifully Gift Wrapped FREE

NOVELTY GIFTS BY SWANK & HICOK

Yancey Parker's
STORE FOR MEN & BOYS
121 South Main Enterprise

My Neighbors



ATTEND THE CHURCH OF YOUR CHOICE SUNDAY



This Church Message Sponsored By The Following Business Firms:

MUTUAL SAVINGS LIFE INSURANCE CO.

DORSEY TRAILERS

WHITMAN DRUG CO.

THE ELBA CLIPPER

ELBA INSURANCE AGENCY

PIGGLY WIGGLY

ELBA EXCHANGE BANK

the Secret of **THANKSGIVING**

Does the "horn of plenty" make us thankful?

We do not become thankful by our abundance. The spoiled child lashed with gifts is not thankful.

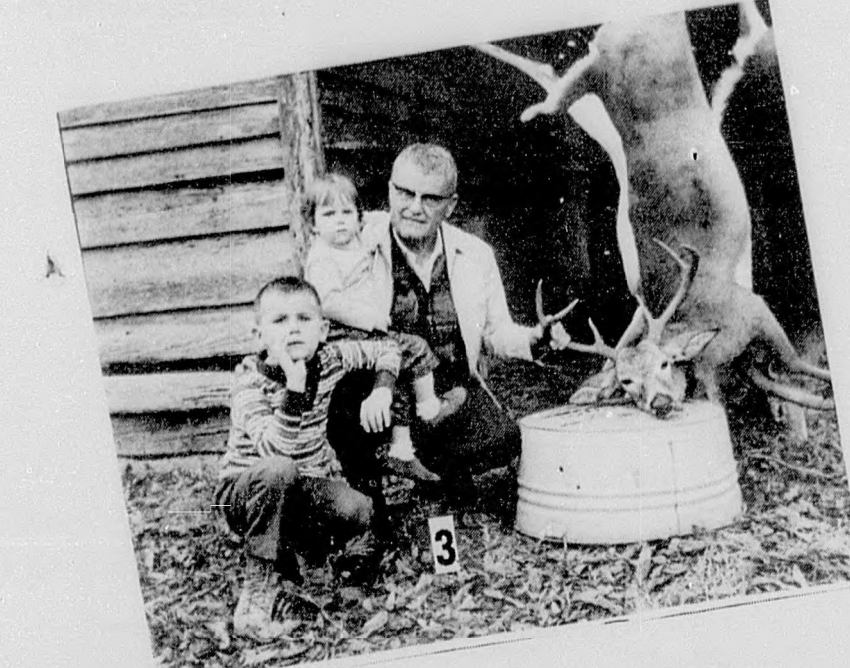
It is not the horn of plenty, but the bigness of our heart that makes us thankful. The blessings God gives are infinite, but we must have the capacity to receive. Like a child who carries a bucket of water from the sea, we can only carry as many blessings as our heart will hold.

The capacity to receive comes through worship and prayer. We go into the presence of God and think deeply about our life. Understanding is awakened. With new eyes, we see our blessings and are grateful. We kneel poor, and rise rich.

Thanksgiving Day brings us a special opportunity for worship and prayer. Isn't this why we want to be in Church with our family? Here we discover the secret of thanksgiving.



In picture #1, we see Mr. Edgar Wright of Montgomery County who had charge of cooking the fine bar-be-que. Mr. Wright is widely known for his bar-be-queing ability.



Pictured on this page of various scenes from the annual Elba Rotary Deer Hunt staged on Dr. McCreary's Plantation in Escambia County. Proceeds from the hunt each year go to the Crippled Children's Clinic in Dothan. This year there will be approximately \$400 donated to the Clinic from the proceeds of the hunt.



In picture #2 the hunt produced three bucks and one big bobcat. John Greel Rawls of Brooklynn, Alabama in Conecuh County felled the spike he is holding. Junior Black, right, of Elba, killed the six point buck in the center. The bobcat was killed by David Andrews of Andalusia who said, "We looked at each other for about five minutes and then he took a step towards me and I decided right then to shoot him." The owner of the other spike deer is unknown.

In photo #3, Hunt Master McCreary is pictured with two of his grandchildren, Jon and Susan Ward, both of Enterprise.

In photo #4, a young puppy is featured. He had nothing to do with the deer hunt but the hunter who owned him was offered \$1,000 for him and said he would not take \$3,000. It is assumed that the gait of the event prompted the offer and the turn down.

Photo #5 is a picture of the old home place which is now used as a hunting lodge. The hunters in the scene are waiting for the call to consume the mountain of bar-be-que at the noon meal. A large group of Elba hunters who make the annual trip use this hunt lodge for eating and sleeping. The rooms are equipped with bunk beds and everything went well until G. E. (Pete) Dorsey fell through from the top bunk. Fortunately the lower bunk was empty. There were some complaints about the volunteer cook not knowing how to cook eggs without grease but the hungry hunters were not mad enough to reveal his name, but Getheral Pinckard has been known to try his hand at cooking.

Photo #6 shows the Hunt Master calling the hunters together for the afternoon hunt. The man in the dark suit is not in a new hunter's suit, but just Dr. Kimmey who arrived with his wife, just in time for the eating.

Picture #7 is the bridge over Conecuh River between the hunt area and Brooklynn at Paul, Alabama. The bridge is older than most of those attending can remember.

Picture #8 is of the river from the above mentioned bridge. Viewers can see that the area has not been blessed with rain either.



COFFEE NEWS & CHAT

BY: SARA E. HUTCHINSON



BULBS
Summer bulbs such as caladiums, dahlias and gladioli may not survive the winter if left in the ground. Therefore, I'd suggest digging and storing bulbs before the first killing frost.

Place the tubers in a dry shady place, let them dry, then remove old leaves and soil. Discard diseased bulbs, then label and sort then according to variety, and dust with a fungicide and insecticide.

You should store caladiums in moist, but not wet, peat moss or vermiculite in a room with a temperature of 60 degrees. Check the tubers frequently to make sure they aren't too moist.

Place dahlia tubers in boxes and completely cover with sand, sawdust or vermiculite. If they begin to shrivel, sprinkle lightly with water.

Mesh fruits or vegetable bags, which provide the needed air circulation, make ideal storage bags for gladioli.

TAXES
You have an uninvited guest at your dinner table every day. He is a hearty eater, too, for he adds 25 percent to your food bill. This uninvited guest is the hidden tax that consumes one dollar out of every five you spend at the grocery store. In other words, you get four dollars worth of groceries but pay five dollars for them. This extra dollar goes for a bewildering variety of taxes which are necessarily included in the end price you pay for your various grocery items.

Taxes are now the number one item in family expenses and the nation's tax bill has been mounting steadily. Traditionally, the largest item of family spending was for food, but in recent years it has been surpassed by taxes.

LEAVES
Do you recall your study of science and the process by which leaves turn all the pretty colors. The handwork is actually the result of a food storage process which causes leaves to change colors. Each leaf is a small factory where the tree's food is made. In the fall this work comes to an end, and the food that remains is sent to the body of the tree for storage until spring. The green color is replaced by a substance made up of yellow bodies. These give the leaves their yellow color.

Sometimes sugar is left in the leaf. The sugar that reacts with other substances producing many colors.

is one step beyond frozen TV dinners because the need for ovenheating is eliminated. Terrell describes the package, which is disposable as a cardboard container lined with aluminum foil and containing a heating element and throw-away plug.

Private Sims Is Operator In Vietnam



RUSSIAN "HOUND" . . . On display in the area outside the Army Aviation Museum at Ft. Rucker, is the Russian Mi-4 "Hound" which is comparable to the U. S. Army's CH-34 "Choctaw." This flyable model, a cargo and troop carrier, is in the current Russian inventory. (U.S. Army Photo)

shades from brilliant reds of sweet gums to the subtle red-brown of oaks.

NEWS IN FOOD

If you think producers of so-called convenience foods have gone about as far as they can, you had better think again.

You may soon be able to buy a frozen food package that needs only to be plugged into an ordinary wall socket. Plug it in, let it heat, then its contents with warm soapy water and are ready for eating. This zine or use a special wax

FREEZERS

Frost-free freezers and freezer compartments require periodic cleaning, preferably when the food of soda and one quart of lukewarm water. Then wipe the interior, wash the liner with a solution of one tablespoon of soda and one quart of clear water. Wash the gas-plugged into an ordinary wall socket. Plug it in, let it heat, then its contents with warm soapy water and are ready for eating. This zine or use a special wax

Army Private James D. Sims, 19, son of Mr. and Mrs. Dewey W. Sims, Rt. 3, Elba, was assigned as a heavy-equipment operator with the 80th Engineer Battalion in Vietnam Nov. 4.

His wife, Nell, lives at 107 Morris St., Samson.



PRICES EFFECTIVE
FIVE BIG DAYS
NOVEMBER 29, 30 AND
DECEMBER 2, 3, 4, 1964
QUANTITY RIGHTS RESERVED
YOUR PLEASURE IS OUR POLICY

STEAK

FRESH LEAN BEEF
BONELESS STEW 1 LB. 78¢
HORMEL PURE PORK
LITTLE SIZZLERS 12 OZ. PKG. 58¢

MAYONNAISE

LIMIT . . . One Jar With \$7.00 Or More Purchase!

SHORTENING

LIMIT . . . One Can With \$7.00 Or More Purchase!

SILVER DUST

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

DOVE DETERGENT

LIMIT . . . One Can With \$7.00 Or More Purchase!

FREE 5 SMOKED HAM

TO BE GIVEN AWAY AT EACH PIGGLY WIGGLY. NO PURCHASE REQUIRED. REGISTER FOR SATURDAY NOV. 30 P.M. DRAWING EACH TIME YOU VISIT PIGGLY WIGGLY. YOU DO NOT HAVE TO BE PRESENT TO WIN. WINNERS NOTIFIED.

10 TO 12 LBS. AVG. WT.

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STEAK 68¢
BLUE RIBBON BEEF, 78¢
SHOULDER ROAST 78¢

ENJOY THE BEST MEAT IN TOWN

BLUE RIBBON BEEF BLADE CUT, 48¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF CENTER CUT, 58¢
CHUCK ROAST 58¢
BLUE RIBBON BEEF, 68¢
CHUCK STE